



COFFEE AND TEA

FRENCH PRESS COFFEE SELECTION 6.

Brazil Nossa Senhora
Guatemala Chajulense
Costa Rican decaf French roast

Espresso **4.50** Cappuccino **5.25**

Tea selection – Ceylon & India, Chamomile, Earl Grey,
English Breakfast, Formosa Oolong, French Verveine,
Genmaicha Green, Peppermint **5.25**

DESSERT WINE AND PORT

Pacific Rim, “Vin de Glacière”, Columbia Valley, 2007 **8.**

Moscato d’Asti, Castello del Poggio, Italy, 2010 **9.**

Jorge Ordoñez, Malaga, Spain, 2007 **9.**

Mount Horrocks, Cordon Cut, Australia, 2008 **13.**

Joseph Phelps, Eistrébe, California, 2009 **20.**

Inniskillin Vidal, Niagara, Canada, 2006 **25.**

Chateau Pajzos, Tokaji, Hungary, 1999 **32.**

Grahams Six Grapes Port **10.**

1999 Smith Woodhouse Port **12.**

Cockburn’s 20 year Tawny Port **15.**

1984 Smith Woodhouse Port **22.**

2003 Cockburn’s, “Quinta Dos Canais”, Port **28.**

2005 Taylor Fladgate LBV Port **30.**

Taylor Fladgate 40 year Tawny Port **35.**

DESSERTS 13.

SIGNATURE

Warm chocolate steamed pudding,
Valrhona chocolate sauce, pistachio ice cream

The Sea Grill key lime pie,
Angostura bitters glaze, fresh cream

SEASONAL

Apple-date crumble,
ginger sabayon, crème fraîche gelato

Chocolate chestnut torte,
cranberry relish, citrus crunch

Spiced pumpkin cheesecake,
candied pecans, maple cream

Coconut Vacherin, mango sorbet,
citrus curd, orange and pineapple

Selection of ice cream or sorbets

Pastry Chef Michael Gabriel